



Morelands Grill Menu

<https://menulist.menu>

Dublin, Ireland

+35316451318 - <http://www.morelandsgrill.com/>

The menu of premise from Dublin includes approximately 79 different dishes and drinks. On average, you will pay about \$21.3 for a dish/drink, and here you can find all the 79 meals and drinks on their menu. Morelands Grill is good as a bar if you want to have a cocktail after **off duty**, and sit alone, and of course, you should also try the **delicious burgers**, to which side dishes like fries, salads, or wedges are offered. In Morelands Grill, tasty grilled food is freshly grilled over an open flame and garnished with fine side dishes, additionally, the **sugary desserts** of the establishment not only shine on kiddie plates and in the eyes of kids. Smoking is prohibited inside the building, and visitors with a wheelchair can access the wheelchair-accessible spaces. Payment with the usual credit cards is possible. To book a table at this place, please call by phone using the telephone, call number: [+35316451318](tel:+35316451318). On the Homepage of restaurant [morelandsgrill.com](http://www.morelandsgrill.com), you may be able to order meals.

Morelands Grill Menu



Soups

SOUP OF THE DAY \$10.3

Mains

SUPREME OF IRISH CHICKEN \$26.1

Salads

GARDEN SALAD

red wine vinegar | grape seed oil | freshly chopped cilantro | Other, of a width of <= 10 mm | white sugar | ...

Starters

SEARED IRISH SCALLOPS \$19.0

Soups & salads

ARDSALLAGH GOATS CHEESE \$13.6

Sushi - inside-out-maki

SOFT SHELL CRAB

Soft shell crabs, cleaned | cheryaki glaze | Table spoon Worcestershire sauce | table spoon of mirin | table spoon soy sauce \$17.4

Vinos

MÖET CHANDON

Hot

CONFIT PORK BELLY \$15.2

Featured drink

SELECTION OF FINE COFFEE AND TEA

Dinner entrées

ATLANTIC SALMON \$28.8

Course 3

IRISH CHEESE SELECTION \$16.8

After dinner

EL MAESTRO SIÈRRRA, FINO SHERRY

Drinks

DRINKS

Wines by the glass - white

VEUVE CLIQUOT BRUT, NV

These types of dishes are being served

STEAK

olive oil | lime juice | Cloves of garlic, minced | tuna steaks | fresh mango - peeled, pitched and chopped | ...

Dessert

LEMON TART \$13.6

CHEESE PLATE

skinless boneless chicken breast halves | salt and freshly ground black pepper to taste | eggs | panko bread crumbs | grated Parmesan cheese | ...

Champagne

LAURENT-PERRIER ROSE

PERRIER-JOUËT GRAND BRUT, NV

2nd course

MORELAND'S CHARRED BEEF BURGER

100Z JOSPER GRILLED SIRLOIN OF IRISH BEEF

Morelands Grill Menu



To start

| | |
|----------------------------------|--------|
| ARTICHOKE AND TOMATO ARANCINO | \$13.6 |
| JAMESON CURED IRISH SALMON | \$16.8 |

The champagnes

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|-------------------------------|
| PERRIER-JOUËT BLASON ROSE, NV |
| LAURENT-PERRIER CUVÉE BRUT |

Morelands sides

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|-------------------------|
| BEEF FAT TENDER STEM |
| COLCANNON MASH POTATOES |

Sweets

| | |
|--------------------------------------|--------|
| COCONUT AND RHUBARB PANNA COTTA | \$13.6 |
| SELECTION OF BOULABAN ICE- CREAMS | \$14.7 |
| PROPER CHOCOLATE BROWNIE | \$13.6 |

Sparkling & rosé

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| DOMAINE DE L'ABBAYE DE SAINT HILLAIRE, FRANCE, 2020 |
| BOTTEGA SPUMANTE ROSE, ITALY |
| BOTTEGA PROSECCO SPUMANTE GOLD, ITALY |

0% wines

| |
|-----------------------------|
| TORRES NATUREO WHITE, 2019 |
| TORRES NATUREO ROSE, 2019 |
| TORRES NATUREO SHIRAZ, 2019 |

Port, sherry & sticky

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|-------------------------|
| GRAHAMS 10 Y.O TAWNY |
| GRAHAMS 20 Y.O TAWNY |
| HUKAPAPA RIESLING, 2014 |

Side dishes

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| LITTLE CAESER SALAD |
| COLCANNON MASH POTATOES, |
| TRUFFLED STEALTH FRIES |
| BEEF FAT TENDER STEM BROCCOLI |
| SWEET POTATO FRIES |
| sweet potatoes, peeled and cut into long French fries olive oil seasoning of steak black ground pepper garlic powder ... |

Main course

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|---|--------|
| GRILLED TAIL OF IRISH MONKFISH | \$34.8 |
| LOCAL GOAT'S CHEESE GNOCCHI | \$24.5 |
| SMOKED CAULIFLOWER AND MUSHROOM DUMPLINGS | \$24.5 |
| SEARED CANON OF SLANEY VALLEY LAMB | \$35.3 |
| MORELANDS CHARRED BEEF BURGER | \$26.1 |
| MORELANDS JOSPER GRILL SELECTION OF IRISH BEEF | |

Morelands Grill Menu



The reds

TOLTEN, MERLOT, CHILE, 2021

BOOM BOOM, SYRAH, CHARLES SMITH,
USA

POLLEN DE CORBIN, LES ABEILLES ST.
EMILION, FRANCE, 2014

VALPOLICELLA SUPRIORE, FATTORI
COLDE BASTIA, ITALY, 2021

PINOT NOIR, JEFF CAREL, EN COTEAUX,
FRANCE, 2020

LITTLE YERING, SHIRAZ, AUSTRALIA,
2015

CHIANTI CLASSICO, GRANAIO,
TUSCANY, ITALY, 2018

RIOJA RAMON BILBAO CRIANZA, SPAIN,
2018

CHATEAU DE CAILLAU CAHORS
MALBEC, FRANCE, 2020

COTES DU RHONE, SAINT JAQUES,
FRANCE, 2019

FORTANT DE FRANCE, MERLOT,
FRANCE, 2020

FALSE BAY, SYRAH, SOUTH AFRICA,
2020

TORREON, CABERNET SAUVIGNON,
CHILE, 2017

FINCA VALERO, TEMPRANILLO
GARNACHA, SPAIN, 2020

The whites

TRULLI, PINOT GRIGIO, ITALY, 2020

LAURENZ V, GRUNER VELTLINER,
AUSTRIA, 2020

SCAIA BIANCO, GARGANEGA
CHARDONNAY, ITALY, 2020

CAP CETTE, PICPOUL DE PINET,
FRANCE, 2020

J. MOREAU, CHARDONNAY, FRANCE,
2021

PAGOS DEL GALIR, GODELLO, SPAIN,
2020

DEWETSHOF, BONVALLON
CHARDONNAY, SOUTH AFRICA, 2017

PENFOLDS, KOONUGA HILL,
CHARDONNAY, AUSTRALIA, 2016

LA SORAIA, GAVI COMMUNE DE GAVI,
ITALY, 2020

OLD COACH, SAUVIGNON BLANC, NEW
ZEALAND, 2021

PETH WETZ, RIESLING, GERMANY, 2020

SANCERRE, CONTE LAFOND, FRANCE,
2019

REAL CAMPAGNIA, VINO VERDE, SPAIN,
2021

ESCAPADA VINHO VERDE, PORTUGAL,
2021

LOROSCO, SAUVIGNON BLANC
RESERVE, CHILE, 2021

Morelands Grill Menu



Morelands Grill

Dublin, Ireland

Made with menulist.menu

Opening Hours:

Monday 07:00-10:00 17:00-21:45
Tuesday 07:00-10:00 17:00-21:45
Wednesday 07:00-10:00 17:00-21:45
Thursday 07:00-10:00 17:00-21:45
Friday 07:00-10:00 17:00-21:45
Saturday 07:00-11:00 17:00-21:45
Sunday 07:00-11:00 17:00-21:45